



MERRION INN

DINING

CHRISTMAS MENU

Glass of Prosecco on Arrival

** Some menu items may be subject to change*

STARTERS TO SHARE

Nduja & Ricotta Arancinis

Mini Fishcakes (c)

with basil lemon aioli

Brie Fritters

with beetroot & cranberry jam

Duck Liver Pâté (c)

with crisp crostini breads

MAIN COURSE

Roasted Irish Turkey Fillet with Honey Roasted Ham

sausage & sage stuffing, creamy mashed potato, crushed carrot & parsnip, red wine jus

Butternut Squash Risotto (c)(v)

herb roasted cauliflower, mushrooms, kale pesto, parmesan shavings

Seafood Skillet (c)

hake, salmon & prawns in a white wine cream sauce, baby potatoes, dipping breads

Supreme of Irish Chicken (c)

dauphinoise potatoes, herb mushroom cream sauce, crushed carrot & parsnips

Pan Roasted Salmon (c)

carrot pureé, salt baked beetroot, creamy mashed potato, wine white cream

Guinness Slow Braised Irish Beef Cheek

creamy mashed potato, roast root vegetables, red wine & shallot jus

Garden Medley (c)(v)

thyme roasted cauliflower, butternut squash purée, tenderstem broccoli, sauted potatoes, toasted pumpkin seeds, curry oil

DESSERTS TO SHARE

Traditional Christmas pudding

with Crème Anglaise

Cheesecake

Mini Meringues (c)

with berry compote

Flourless Chocolate Brownie (c)

€40.00

vegan starters & dessert available

(v) dishes are vegan friendly or can be adapted

(c) dishes are gluten free or can be adapted

Service charge not included